



MARGARET

Events Packages 2026

MARGARET

Gulltöyle Ave

About Margaret

Margaret is named after Neil Perry's late mother, who was the matriarch of the family, the nurturer and carer, and the one who held everyone together.

Situated in Sydney's Double Bay, Margaret is where the best ingredients, the best wines, and the best craft come together to create a unique and lovely experience for our guests. At its heart, Margaret is a neighbourhood restaurant where people come together to experience the best produce in Australia.



Chef Neil Perry AM

Neil Perry AM is a veteran of the Australian restaurant industry and is one of Australia's leading and most influential chefs.

Neil's career in the hospitality industry spans four decades. He is founder of the Rockpool Group and creator of brands Rockpool, Rockpool Bar & Grill, Spice Temple, Rosetta, and Margaret.

The restaurant Margaret is truly a family affair for Neil, with his wife Samantha, daughters Josephine, Macy and Indy deeply involved in its operations.

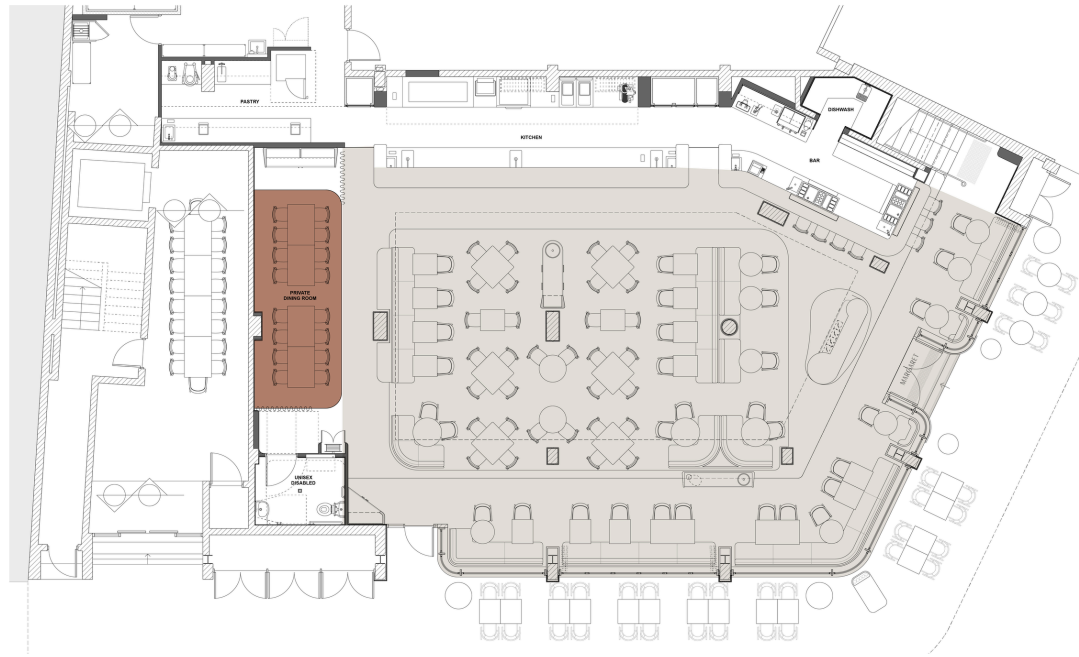


Private Events At Margaret

Margaret is a place that celebrates the joy of a great meal shared over good company. Whether it's weddings, birthdays, homecomings, or corporate events, our little corner of Double Bay serves as an ideal space to host your gatherings. Large or small, corporate or casual, our dedicated team will ensure you and your guests are well taken care of.

Margaret is available for full venue hires, as well as semi-private event bookings.





Full Venue Hire



Margaret offers full venue hires for large gatherings of up to 100 guests. Ideal for corporate events, product launches, weddings, or larger-scale celebrations, our team is more than happy to help you put together your bespoke event. The space is available for exclusive bookings for both lunch or dinner service on Mondays and Tuesdays, as well as lunch service on Wednesdays.

Capacity:	100 pax
Hours:	Lunch 12pm - 3pm (Mon - Wed)
Dinner	6pm - Late (Mon - Tues)

Semi-Private Dining



Tucked into a corner of Margaret is our charming semi-private dining area. The semi-private space features a long table comfortably seating up to 18 guests, artwork by Sydney-based artists Gabrielle Penfold and Petrina Tinsley, and offers retractable curtains to provide privacy, as preferred.

Capacity:	18 pax
Hours:	Lunch 12pm - 3pm (Wed - Sun)
Dinner	6pm - Late (Wed - Sun)

Private Events At Margaret

Margaret is a place that celebrates the joy of a great meal shared over good company. Whether it's weddings, birthdays, homecomings, or corporate events, our little corner of Double Bay serves as an ideal space to host your gatherings. Large or small, corporate or casual, our dedicated team will ensure you and your guests are well taken care of.

Margaret is available for full venue hires, as well as semi-private event bookings.

Our Event Planners work closely with you to create a tailored food and beverage experience that suits your vision, budget, and occasion. We offer guidance from planning through to the day itself, and can connect you with trusted suppliers for styling, florals, or audiovisual support.

For exclusive celebrations, specialty additions such as an oyster bar or roaming caviar canapés can be arranged to elevate the experience.



Sustainable Produce

At Margaret, we prioritise the freshest, sustainably sourced seafood and produce, thoughtfully paired with a carefully curated wine selection.

We take all allergy and dietary requirements seriously. Please advise our event planner in advance, and our kitchen team will do their utmost to accommodate your needs.





CANAPE COLLECTION

An elegant selection of bite-sized creations,
inspired by the seasonal menus of Margaret

Sample Menu

Paspaley Pearl Meat with White Soy Ponzu *(contains gluten, shellfish)*

Poached King Prawns with Lemon Mayonnaise *(contains egg, shellfish)*

CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu on Potato Crisps
(contains gluten)

Parmesan Shortbread with Peas, Mint and Lemon *(contains gluten, dairy, egg)*

Tuna Tartare Crostini with Caper, Shallots, Parsley and Crème Fraîche *(contains gluten, dairy)*

Blue Swimmer Crab Tartlet with Lemon Mayonnaise *(contains gluten, dairy)*

Petit Four Selection: Dark Chocolate Truffles, Passionfruit Marshmallows, Macadamia and
Caramel Slice *(contains gluten, dairy)*

Supplements

Freshly Shucked Sydney Rock Oysters with Pinot Grigio Mignonette \$8.50pp

Black Pearl White Sturgeon Caviar Tart *(contains gluten, dairy, fish)* \$49pp



MARGARET COLLECTION

Contemporary dining with seasonal Australian produce

Sample Menu

Bread

Sourdough with CopperTree Farm Salted Butter

Entrée - Choose 1 dish per course or choose 2 to be served alternately for an additional \$15 per person

CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu on Potato Crisps

Elena's Buffalo Mozzarella with Grilled Bosc Pears, Vincotto and Hazelnuts

Sashimi of Pav and Heidi's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar

Ceviche of Anthony's Pink Snapper with Lime, Chilli and freshly Pressed Coconut Milk

Main - Choose 1 dish per course or choose 2 to be served alternately for an additional \$20 per person

Ben's Coral Trout with XO Butter

220g CopperTree Farm Beef Fillet with Red Curry Butter and Grilled Shallots

Bruce's Rock Flathead with Slow Cooked Zucchini, Chilli and Mint

Sides - To Share

Green Salad with Margaret Vinaigrette

Slow Cooked Peas with Anchovies, Chilli and Garlic

Wentworth's Twice Cooked Crisp and Creamy Potatoes

Dessert - Choose 1 dish per course or choose 2 to be served alternately for an additional \$15 per person

Neil's Flourless Chocolate Cake with Whipped Cream

Sam and Neil's Wedding Cake

Mascarpone, Blueberry and Almond Trifle

Add-ons

Freshly Shucked Sydney Rock Oysters with Pinot Grigio Mignonette \$8.50pp

Black Pearl White Sturgeon Caviar Tart *(contains gluten, dairy, fish)* \$49pp

Selection of Australian Cheeses \$12.50pp

Please provide all dietary requirements along with guest names and a seating chart one week prior to your event, so we can identify any allergies.

*Please note this is a sample menu only and prices and produce are subject to seasonal changes.

Pricing Structure

Full Venue Hire

Minimum Spend: Price on Application

Semi-Private Dining

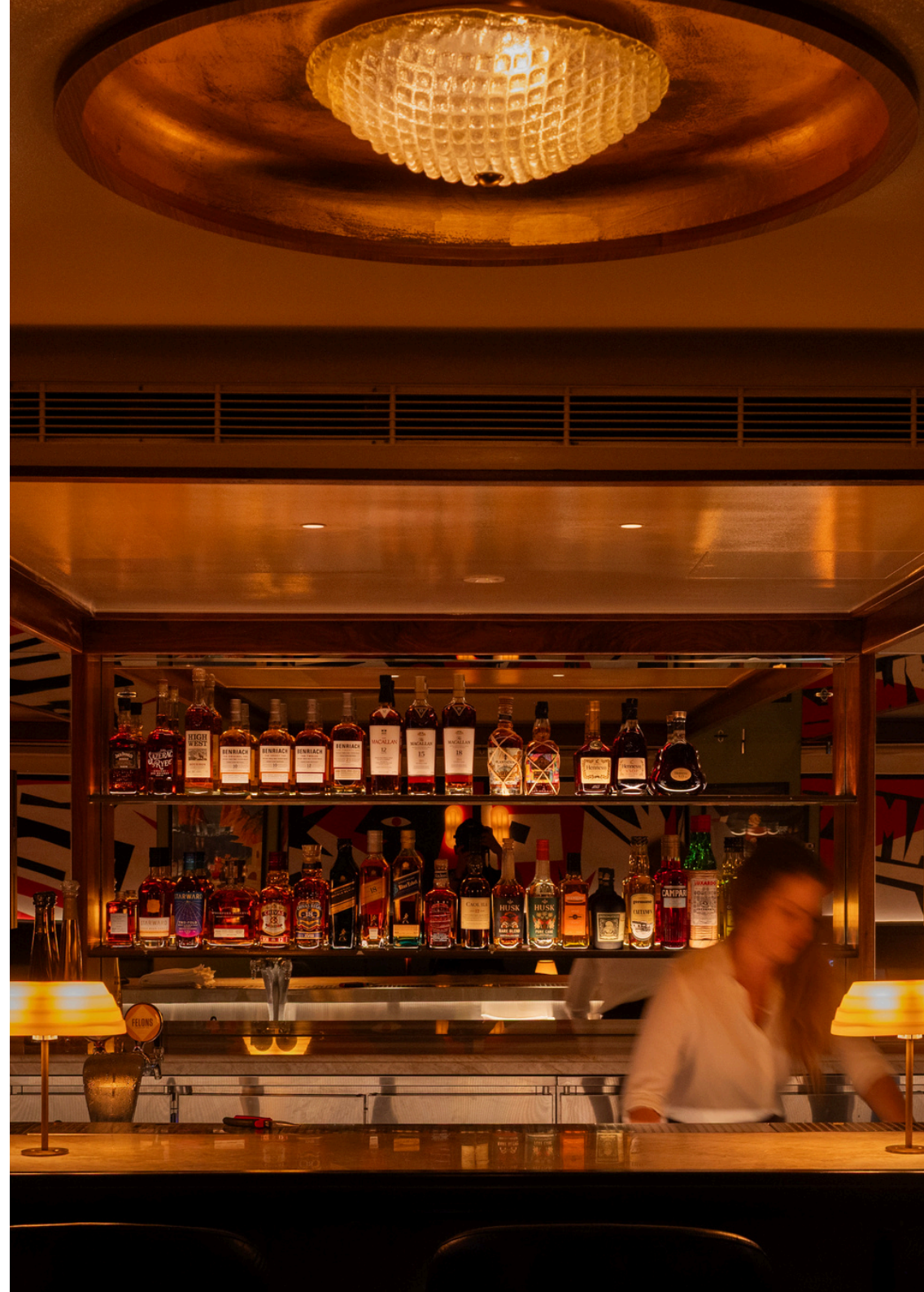
Minimum Spend: \$3,200 +10% service charge



Complete Your Event

For pre- or post-event drinks, Bar Torino offers an elegant and energetic space available for exclusive use.

The venue accommodates up to 80 seated or 100 standing guests, with the option of a dance area. With full bar service and a flexible setup, it's the perfect setting to start — or finish — your event in style.





Contact

events@margaretdoublebay.com
02 9068 8888

margaretdoublebay.com.au
[@margaretdoublebay](https://www.instagram.com/margaretdoublebay)

30-36 Bay St. Corner Guilfoyle Ave.
Double Bay, Sydney